



## Whole Grain Southwest Popcorn

Makes: 25 Servings

|                             | 25 Servings |         |
|-----------------------------|-------------|---------|
| Ingredients                 | Weight      | Measure |
|                             |             | 25 cup  |
| air-popped popcorn          |             |         |
| Margarine                   |             | 1/2 cup |
| Ground cumin                |             | 1 tsp   |
| Garlic powder               |             | 1 tsp   |
| monterey pepper jack cheese | 2 oz        |         |

| Calories                    | 73    |
|-----------------------------|-------|
| Total Fat                   | 5 g   |
| Saturated Fat               | 1 g   |
| Cholesterol                 | 2 mg  |
| Sodium                      | 53 mg |
| Total Carbohydrate          | 7 g   |
| Dietary Fiber               | 1 g   |
| Total Sugars                | N/A   |
| Added Sugars included       | N/A   |
| Protein                     | 2 g   |
| √itamin D                   | N/A   |
| Calcium                     | 17 mg |
| ron                         | 0 mg  |
| Potassium                   | N/A   |
| N/A - data is not available |       |

## **Directions**

- 1. Pop 3 cups of popcorn kernals in an air popper. This will yield 24-25 cups of popped popcorn.
- Heat margarine, chili powder, cumin, and garlic until margarine is melted. Drizzle over hot popcorn; toss. Immediately sprinkle grated cheese on popcorn. Serve warm or cold.

Source: Idaho State Department of Education, Child Nutrition Programs